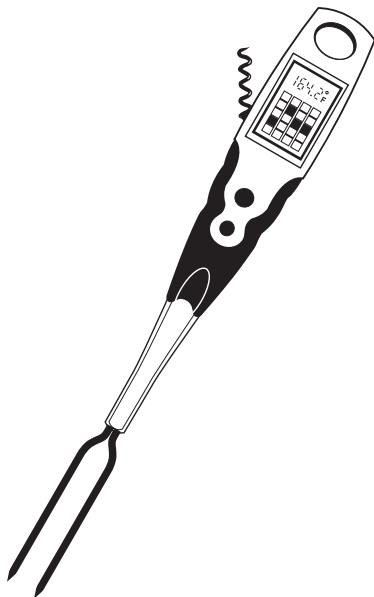


THE SHARPER IMAGE®

All-In-One Grill Fork Meat & Fish Thermometer

MI220 Instructions



Read and save these instructions.

Dear Sharper Image Customer,

Thank you for your purchase of a Sharper Image product. We appreciate your business very much.

Please accept my personal assurance of your complete satisfaction with this product's quality and performance. We offer generous return privileges and excellent warranties on all our products.

For more than 25 years, The Sharper Image has shared the fun of discovering innovative products that make life easier and more enjoyable. We've been in business a long time because we are an exciting place to shop and — just as importantly — we strive to deliver great customer service that exceeds your expectations.

Enjoy your purchase!

Respectfully,

A handwritten signature in black ink that reads "Richard". The script is fluid and cursive, with a small dot above the 'i'.

Richard Thalheimer

Founder, Chairman and Chief Executive Officer

*Call 1-800-344-4444 for 24-7 ordering and customer service,
or go to **www.sharperimage.com**, our complete online store.*

Caution

After use, allow the prongs to cool for 60 seconds before touching them.

Warning

Prongs may be washed with a wet cloth. Do not immerse handle in water or any other liquid.

Simplified Operation

1. Press ON/AUTO to turn unit on.
2. Grasp fork firmly and insert prongs (only the right prong has sensor in it) into the center of the thickest portion of the food; avoid touching bone or heavy fat areas.
3. Hold in position for a few seconds and watch as the temperature rises and the RARE, M RARE, MEDIUM or WELL boxes beneath the FISH, RED MEAT, WHITE MEAT and POULTRY icons light up. The boxes light up as the temperature of the food reaches preset doneness ranges. These boxes correspond to the Temperature Range Chart below. Only one box per food icon lights up. It is simple to check the preferred

Simplified Operation

doneness level for different foods by viewing the boxes beneath the appropriate food icon.

- If desired, insert the prongs into different places in the meat to ensure that the temperature is even throughout.
- The All-In-One Grill Fork can be set to a specific temperature by pressing the SET button and holding until desired temperature is indicated. Insert the prongs into meat. When the food temperature reaches the set temperature, the numerical temperature display will flash and beep.
- Remove from food and clean according to the instructions. Caution: After use, allow the prongs to cool for 60 seconds before touching them.

Temperature Range in °F

Fish		Red Meat	White Meat	Poultry
Well		160	170	170
Medium		140-159	160-169	160-169
Med. Rare	130-139	130-139		
Rare	120-129	120-129		

Temperature Range in °F

The USDA recommends the minimum internal temperature for ham and fresh ground beef, veal, lamb and pork reach 160°F to destroy harmful bacteria such as salmonella and E. coli. Beef, veal, lamb, fresh pork (roasts, steaks, chops) and poultry should reach a minimum internal temperature of 170°F.

Normal Operation

1. Two AAA batteries are included and should last for approximately two years. To change batteries, open battery cover and insert new batteries, making sure batteries' +/- poles are correctly oriented.
2. Press ON/AUTO to operate.
3. Press SET to select the desired temperature of doneness (120°F-212°F).
4. Insert fork into meat, fish or poultry, making sure that the marked right prong goes into the middle of the thickest part of the meat.
5. When the food temperature reaches the set temperature, the temperature display will blink and beep.

Normal Operation

6. RARE, M RARE, MEDIUM or WELL boxes beneath the FISH, RED MEAT, WHITE MEAT and POULTRY icons light up when the temperature rises.
7. Fork turns off automatically when not in use. Change from Fahrenheit to Celsius by holding both buttons down simultaneously for five seconds.

Fork is calibrated to the USDA proper cooking temperatures for each meat. All temperatures are listed on fork.

Fork is equipped with a built-in flashlight to illuminate food while cooking at night. ON/OFF button is on right side of fork.

Bottle opener and corkscrew are located on fork's handle.

WARRANTY

What Is Covered

This warranty covers any defects in materials or workmanship, with the exceptions stated below.

How Long Coverage Lasts

This warranty runs for 90 days from the date of original purchase.

What Is Not Covered

This warranty does not cover damage caused by misuse or use other than as intended and described in the product instruction manual, or loss or damage to batteries or removable parts.

What The Sharper Image Will Do

The Sharper Image will repair any defects in materials or workmanship. In the event repair is not possible, The Sharper Image will either replace this product with one of similar features and price, or refund the full purchase price of the product, whichever you prefer.

How to Obtain Service

Return the product and receipt, along with a brief explanation of the problem, to:

T.S.I. - Returns Department
2901-A West 60th Street
Little Rock, AR 72209

If you have questions please feel free to contact our customer service representatives at 1-800-344-5555 or by email at care@sharperimage.com.

This warranty gives you specific legal rights, and you may have other legal rights that vary from state to state.

Sharper Image Corporation
650 Davis St., San Francisco, CA 94111
(415) 445-6000

Shop online: **www.sharperimage.com**

Due to continuing improvements, actual product may differ slightly from the product described herein.

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